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NOTEWORTHY ADDITIONS TO THE MYCOLOGICAL HERBARIUM

A MUSHROOM CULTIVATED IN FORMOSA

An interesting edible mushroom grown for the first time in Formosa has been recently brought to my attention by Mr. W. H. Ballou, who donated a specimen of it to the Garden herbarium.



FIG. 5. The "Shiitake" on *Quercus cuspidata*.

This mushroom is known as "Shiitake," and grows on the "Shii," a species of oak (*Quercus cuspidata*). It is highly esteemed and largely used by the Japanese and Chinese on account of its excellent flavor. During the past year its cultivation was introduced into the mountains of Formosa, where the oak grows abundantly. The tree is cut down and trimmed of its

smaller branches and rice water is thrown over it at intervals to prepare it for the mushroom. In Formosa it takes about a year to get the first crop, while in Japan it usually takes three. The mushrooms improve in size and flavor up to the third year. The price ranges from thirty to fifty cents per pound. About 10,000 pounds are now grown by a company organized for the purpose of encouraging the growth of agricultural products in Formosa, and this amount will be greatly increased in the near future.

During a recent visit to the famous Cockpit Country in the island of Jamaica, I was much interested to discover that "the edible mushroom" of that region grew on logs in the woods, in a manner similar to that described above, only there is no attempt at cultivating it. The natives search for it very eagerly and consider it a great delicacy. They call it "Junju"; whether a corruption of some African name or an attempt to pronounce the word "fungi," I have not been able to determine.

WILLIAM A. MURRILL.

BOLETACEAE FROM KENTUCKY

A valuable collection of Boletaceae, consisting of seventy-five numbers, with complete descriptive notes made from fresh specimens, has recently been sent in for determination by Professor Bruce Fink, of Miami University, Oxford, Ohio. The collection includes about thirty species, several of which have not been reported before from that region. *C. auriflammeus* and *C. Curtisi* deserve special mention.

Most of these specimens were collected by Professor Fink in August and September, 1909, at Big Hill, Kentucky, about five miles from Berea, in the edge of the Cumberland Mountains, at an elevation of 900 to 1,700 feet. The others were found in the vicinity of Oxford, Ohio. The species are as follows:

Ceriomyces affinis, *C. auriflammeus*, *C. auriporus*, *C. Betula*, *C. bicolor*, *C. communis*, *C. crassus*, *C. Curtisi*, *C. eximius*, *C. fumosipes*, *C. inflexus*, *C. miniato-olivaceus*, *C. pallidus*, *C. retipes*, *C. Russellii*, *C. subtomentosus*; *Boletinellus meruloides*; *Boletinus Berkeleyi*; *Fistulina hepatica*, *F. pallida*; *Gyroporus castaneus*; *Rostkovites granulatus*; *Strobilomyces strobilaceus*; *Suillellus Frostii*, *S. luridus*; *Tylopilus felleus*, *T. indecisus*.

WILLIAM A. MURRILL.